

METRIC

A-A-20047D

January 11, 2002

SUPERSEDING

A-A-20047C

May 17, 1994

COMMERCIAL ITEM DESCRIPTION

MEAT PUREES, WITH MEAT BROTHS, CANNED

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description.

1. SCOPE. This Commercial Item Description (CID) covers meat purees with meat broths, packed in commercially acceptable containers, suitable for use by Federal, State, local governments and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) of meat purees required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The meat purees with meat broths shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types.

- Type I** - Beef puree, with beef broth
- Type II** - Lamb puree, with lamb broth
- Type III** - Veal puree, with veal broth
- Type IV** - Chicken puree, with chicken broth
- Type V** - Pork puree, with pork broth
- Type VI** - Turkey puree, with turkey broth

AMSC N/A

FSC 8905

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:*

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The canned meat purees with meat broths shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Raw ingredients. The fresh and/or frozen beef/lamb/veal/chicken/pork/turkey (as appropriate by Type) shall be the only meat/poultry ingredient. At least 65 percent of the product formulation shall be uncooked and/or cooked meat/poultry (as appropriate by Type), and water shall be the only other ingredient permitted, i.e., no salt, monosodium glutamate, or other additives are permitted. The meat purees shall contain no meat byproducts or variety meats.

5.3 Finished product.

5.3.1 Odor and flavor. The meat puree (as appropriate by Type) with corresponding broth shall possess the odor and flavor typical of the Type. Presence of burnt, scorched, rancid, sour, or other objectionable odors or flavors shall cause rejection of the lot.

5.3.2 Consistency. The consistency shall be smooth, homogeneous, and such that after stirring and emptying from the container to a dry flat surface, possesses a heavy, cream consistency, forms a slightly moulded mass, and that at the end of 2 minutes there is practically no separation of free liquid (including fat). Thin or watery product is not acceptable. Failure to meet consistency requirements shall cause rejection of the lot.

5.3.3 Texture. The presence of graininess, lumpiness, or grittiness that materially affects eating quality shall cause rejection of the lot.

5.3.4 Defects. The presence of bone, cartilage, or ligaments greater than 0.3175 cm (1/8 inch) in any dimension shall cause rejection of the lot.

5.4 Age requirement. Unless otherwise specified in the solicitation contract, or purchase order, the meat purees shall not be more than 180 days old at the time of delivery.

5.5 Foreign material. Determination of wholesomeness and acceptability with respect to the presence of foreign material (e.g. glass, dirt, insect parts, hair, wood, or metal) shall be made by a Food Safety and Inspection Service employee. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the meat purees shall be as follows:

6.1.1 Protein content. The average protein content of the meat purees shall not be less than 13.0 percent and the protein percentage of the meat purees in any individual container shall not be less than 11.5 percent. The lot shall be rejected if the average protein percentage or protein percentage in any individual container is less than specified.

6.1.2 Fat content. The average fat content of the beef, lamb, veal, pork and turkey puree shall not exceed 11.0 percent and the fat percentage of the beef, lamb, veal, pork, and turkey puree in any individual container shall not exceed 12.0 percent. The average fat content of the chicken puree shall not exceed 10.0 percent and the fat percentage of the chicken puree in any individual container shall not exceed 11.3 percent. The lot shall be rejected if the average fat percent or fat percentage in any individual container is more than specified.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Product examination. The finished product shall be examined for the salient characteristics at a temperature of 21.1° to 26.7° C (70° to 80° F).

6.2.2 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

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<u>Test</u>	<u>Method</u>
Fat	985.15
Protein	992.15 or 984.13

6.4 Test results. The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the meat purees with meat broth shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same meat purees with meat broths offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The meat component and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Acts and regulations promulgated thereunder. The delivered canned meat purees with meat broth shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of meat purees with meat broth within the commercial marketplace. Delivered meat purees with meat broth shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.1 or 9.2.*

9.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished meat purees distributed meets or exceeds the requirements of this CID.

9.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Livestock and Seed Programs (LSP), Meat Grading and Certification Branch (MGCB) or the Poultry Programs (PYP), Grading Branch (GB), (as appropriate by Type) shall be the certifying programs. AMS inspectors shall certify the quality and acceptability of the meat purees in accordance with LSP MGCB or PYP GB procedures which include selecting random samples of the meat purees, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official LSP MGCB or PYP GB work sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, graders will examine the meat

purees for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged meat purees, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* Sec. 6.1). When USDA analytical testing is specified, AMS inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contract.

12.1.1 Meat grading and certification. For MGCB certification, contact the **Deputy Director, MGCB, Office of Field Operations, LSP, AMS, USDA, 400 Livestock Exchange Building, Denver, CO 80216-2139, telephone (303) 294-7676 or Fax (303) 294-7523.**

12.1.2 Poultry grading. For PYP grading, contact the **Chief, GB, PYP, AMS, USDA, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271 or FAX (202) 690-3165.**

12.2. Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental documents are as follows :

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone on (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Meat and Poultry Inspection Acts regulations are contained in CFR Parts 301 to end. The Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Part 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. BOX 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: sagallagher@dscp.dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY

Review Activities

Army - MD, QM
Navy - MC

DLA - SS
(Project No. 8905-P062)

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